COOKSHACK, INC.

OPERATOR'S MANUAL

Models 075 & 076
SmartSmoker® Oven

Version 06.1
Model 075/076
Serial No: _____

Dear Cookshack Customer:

Your Model 075 or 076 Cookshack SmartSmoker® oven will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with the smoker and its operation. If you have a question or problem not covered in the book, call us at 1.800.423.0698 Monday through Friday, 9am to 4 pm or e-mail us at info@cookshack.com. You can also join the Cookshack Barbecue Forum on our website at www.cookshack.com which has high participation by both Cookshack customers and staff.

You must observe safe operating practices when using the smoker. It is an electrical appliance, and is therefore potentially dangerous! Cookshack, Inc., assumes no responsibility for results of careless and dangerous operation of Cookshack smokers or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your smoker!! Observe the instructions carefully. Be certain that you understand completely how it operates before attempting to operate it.

This smoker oven is intended for use as a food smoker. It generates heat from an electric heating element. It is not intended for any use not specifically described in this manual. Misuse of this smoker can result in serious injury and a fire hazard.

With those cautions in mind, enjoy your smoker and the delicious foods it will produce.

The Folks at Cookshack
Sales & Customer Service: 580-765-3669
Toll Free Orders: 800-423-0698
24Hr. Fax: 580-765-2223

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Model 075 and 076
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SETTING UP

Choosing a Location

Your smoker must be operated inside. Placement will be determined by convenience to the rest of the cooking operation, ventilation, wiring connection, and clearance from flammable materials.

Do not place flammable or combustible materials on or adjacent to the smoker.

Ventilation

A small amount of smoke will escape from the vent hole in the top of the oven, and from around the door. The oven should be placed under a hood or near a door or window with an outside exhaust.

A simple wall vent fan is adequate in many locations. Fasten no pipes to oven vent.

Electrical Power Connections

Cookshack Models 075 and 076 have a single burner system using 120V AC power. Connect these ovens to the power supply by plugging the power cord into a 120V receptacle which is protected by a breaker or fuse rated at 15 amperes.

WARNING: All warranties are null and void if the installation of the power receptacle is not done in strict compliance with these instructions, NEMA codes, and any other applicable electrical codes.

COOKING

Seasoning of Oven

The interior of your oven should be broken in or seasoned before you cook your first load of meat. Place 6 oz. wood in the Wood Box. Close and latch the oven door. Turn the oven on and push the Brisket pre-set button. Push Start. Let the oven run this way for 4 to 6 hours before cooking the first load of food. Seasoning will continue to occur as you cook in the oven.

Don't be alarmed if the oven temperature climbs somewhat higher than the setting. This is normal. When oven is loaded, the meat will absorb the extra heat.

Wood Selection

You may use any fruit or nut hardwood in your smoker, as long as it has good flavoring abilities. The most popular woods for smoking are hickory, mesquite and apple. Any of these will work in your smoker and are available from Cookshack.

Other regional favorites are alder, beech, cherry, apple, pecan, maple, oak, buttonwood, and mangrove. Use local woods only if logs are selected and sized properly and if you are satisfied with their flavoring abilities.

CAUTION: The maximum amount of wood to be used in your Cookshack Model 075 and 076 smoker oven is 6 ounces (approximately 3 chunks). Do not overload the Wood Box.

Use only dry wood. You will get the best results in finished product with dry wood. Wet wood will release acids that may damage heating elements and reduce the length of their life.

Preparing the Oven for Cooking

Operation of a dirty oven may create a fire hazard. Do not allow debris to accumulate in oven interior or on oven grills. Such debris may create a fire hazard. Follow all shutdown and cleaning instructions carefully.

- Check that Wood Box Housing is placed over Heating Element and pushed all the way to the back of the oven. Place properly loaded Wood Box in oven. Do not remove the Wood Box from the oven bottom during cooking cycle.

Do not operate oven without Wood Box Housing and Wood Box in proper position.

- Line the bottom of the oven with aluminum foil and punch a hole in the foil corresponding to the drain hole. Cover the Deflector with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.
- Slide the drip pan into the holder located beneath the drain holes. This drip pan should be emptied after each cooking.
- Notice that the grills in your smoker can be rearranged to accommodate different sizes of meat. Remove alternate grills when smoking thick items, such as turkeys or large hams. When hang-smoking ribs using rib hooks, remove all except the top and bottom grills, and raise side racks to highest position.

Smoker Oven Maximum Load Capacity

IMPORTANT: Do not overload your smoker. Use the Smoker Oven Maximum Load Capacity chart below to determine the maximum capacity of your smoker. .This chart shows maximum cooking capacities, per load, of the Model 075 and 076 smoker ovens.

Capacities are based on 3 lb. ribs, 8 - 10 lbs. heavy cuts, and 3 lb. chickens. Capacities are specifically limited by the amount of heat available.

Model	Ribs	Brisket	Pork Butts	Chickens	Jerky
	Lbs.	Lbs.	Each	Each	Lbs.
075/076	20	35	40	8	6

Loading The Oven With Meat

- Keep meat approximately 1" away from the back and side oven walls at all times.
- Arrange meat with fewer cuts on lower grills. Heavy loading of bottom grills will block heat and prevent smoke from traveling to the top of the oven. This will result in undercooked meat on upper grills. (Allowances are made for loading arrangements when oven capacities are calculated.)
- Monitor closely to determine what cooking time and load amount produce the results you desire. We recommend keeping a journal.
- When the oven is loaded according to the instructions above, close and latch the oven door. Fasten the door latches securely.

Setting the Cooking Temperature

Your Cookshack Models 075 and 076 has the new Cookshack IQ3 control system. This controller has the same great cook & hold features as the previous models of the IQ controller, but with an additional feature that allows you to cook with a meat probe. This optional probe plugs into the unit and allows you to set the internal temperature to which you want the product cooked. If you did not purchase the meat probe with your unit, call Cookshack Customer Service today at (800) 423-0698 to order your probe.

Directions for Setting the Controller

1. Turn Master Switch ON.
2. Choose the desired mode by pressing the Mode button while simultaneously pushing the up or down arrow until the desired Mode flashes: Cook Mode for standard operation, Probe Mode if cooking with the optional meat probe. The default mode is Cook & Hold.
3. Set Cooking temperature by pressing and holding the Cook Temp button. Adjust temperature up or down with the "adjust time or temperature" buttons.
4. Set Hold temperature by pressing and holding the Hold temperature button. Adjust with the "adjust time or temperature" buttons.
5. If using the Cook & Hold mode, set Cook Time by pressing and holding the Cook Time button. Adjust with the "adjust time or temperature" buttons.
6. If using the Probe Mode, adjust Probe Temperature by pressing and Holding the Probe Temp button. Adjust the temperature with the "adjust time or temperature" buttons.
7. Press Start.

If using the Meat Probe, simply insert the probe into the covered RCA jack on the controller panel. Place the probe end through the vent hole on the oven top and press into the largest piece of meat in the smoker oven. The oven will cook at the set temperature until the internal temperature of the meat hits the temperature at which the probe is set. At that point the oven temperature will change to the set Hold Temp and remain until the unit is manually shut down. An audible signal indicates that the Cook cycle is complete and that the oven is going to the Hold Temperature Mode.

If cooking in the default Cook & Hold mode the smoker will cook the product at the selected Cook Temperature for the selected Cook Time and then change to the selected Hold Temperature until it is shut off manually.

During the Cook and Hold mode, the LCD display of the IQ continually displays oven status after the Cook cycle has been started. Using these features any kitchen staff can easily determine the status of the load in progress.

Please note that the Oven Temperature that is displayed while the oven is running is the actual air temperature inside the oven. In order to see the Set Cook Temp, Hold Temp or Cook Time briefly press the corresponding Set button.

Close the oven door using all latches when the oven is on. Failure to close door may result in release of large amounts of smoke and may result in smoke damage to your building interior.

The IQ controller is equipped with two preset buttons for easy selection of common settings for popular foods. Pressing the button marked Ribs and Chickens will make the following settings:

Cook Temp	225° F
Hold Temp	140° F
Cook Time	3:00 hours

Pressing the button marked Briskets will make the following settings:

Cook Temp	225 F
Hold Temp	140° F
Cook Time	12 hours

Once one of these preset buttons has been pushed you may start a Cook cycle using these settings by simply pressing Start.

The IQ controller is equipped with a power backup system to prevent your Smoker from 'forgetting' what it is doing in the case of a power failure. The IQ will wait out power failures of up to 2 minutes and resume normal cooking. This backup system means that turning off the Master Switch will not cause the IQ to forget its current instructions. The Reset button may be used to clear these current instructions and cause the IQ to start over from the beginning.

The IQ controller is also equipped with a **door position sensor**. If the oven door is open the controller display reads "Door Open" and the controller beeps until the door is closed. The heating elements remain off. It is necessary for the metal guide located at the upper right corner of the oven door to press against the sensor button located on the upper left corner of the right side of the oven. If this metal guide is out of position the oven will not operate. Please contact your Cookshack Service Representative for assistance if you experience this problem. When you think the product is finished, turn the switch to the OFF position. Wait ten minutes before opening the oven door to check the product for doneness. When the product is done to your satisfaction, remove from the smoker.

Holding

Meat should always be wrapped or sealed immediately upon removal from your smoker. However, if it is held in the oven it is not necessary to wrap it.

To minimize the danger of food becoming contaminated, follow a few key steps.

- The most important step is hand washing. Employees can easily transmit germs to clean food if they don't follow basic personal hygiene. It is very important to wash after touching raw meat, fish, poultry, or dirty utensils.
- Refrigerated cases should keep food at 38°F or below. Hot display cases should keep food at 140°F or above.
- Some microorganisms, which can cause disease when present in low numbers, don't require temperature abuse to be dangerous. To avoid these diseases, exclude infected personnel from foodservice operations, use clean utensils when handling food, practice good personal hygiene, and use the proper containers when covering food.
- Remember, these are basic guidelines only and are not intended to replace laws, regulations, or restrictions concerning the handling and processing of food products. For further information, use your local health department guidelines to determine the best method for holding product, hot or cold.

SHUTDOWN PROCEDURE

Safety First

IMPORTANT! If oven is to be left unattended with the door open remove the Wood Box from the oven using the Wood Box Handle and douse the contents with water.

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN A FIRE HAZARD!

- Turn On/Off switch to OFF position
- Wait at least 10 minutes before opening door.
- Open door slowly. This allows the wood and element to cool sufficiently so that a fire will not occur when the cold air rushes into the oven.

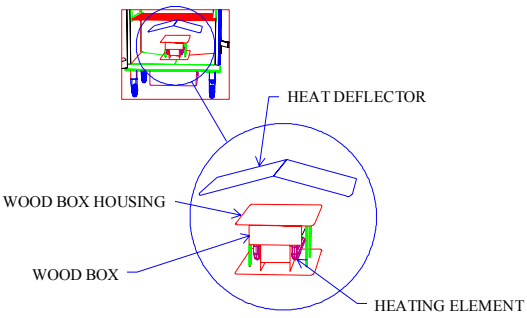
CLEAN UP

Procedures

Always disconnect the oven from its electrical supply before cleaning or servicing.

Your Cookshack smoker must be kept clean. Loose grease and scale should be removed regularly to prevent buildup, which may cause strong fumes. It is desirable to allow seasoned coating, such as that found on a well-seasoned cast iron skillet, to remain on the oven walls. For this reason we do not recommend attempting to restore the oven walls to a "like new" state after each cooking. The use of detergent, chemical cleaners or oven cleaner is not advised.

IMPORTANT! Caustic oven cleaners may damage heating element and grills. Use of oven cleaners or other caustic cleaners will void the warranty on heating elements and grills.



Follow this procedure after each load:

1. Disconnect the oven from power supply.
2. Allow the oven to cool.
3. Remove the grills and racks; wash with soap and water. The easiest way to do this is in a dishwasher.
4. Empty the Wood Box. It is hot, use caution! Use the Wood Box handle supplied with the oven.
5. Discard the aluminum foil.
6. Remove all grease from the interior of oven.
7. Empty the drip pan.
8. Refer to safety precautions above.
9. Replace Wood Box to correct position.

IMPORTANT! Reverse these instructions after each cleaning to reassemble the oven correctly. Do not operate oven without Wood Box Housing and Wood Box in proper position.

Follow this procedure every 4 - 5 loads:

1. Remove grills and racks; scrape and wash.
2. Empty Wood Box. Use caution, it is hot!
3. Remove Wood Box Housing and brush clean. Use caution, it is hot!
4. Scrape loose grease and scale from walls with flat edge scraper.
5. Replace racks and grills.
6. Return Wood Box Housing and Wood Box to correct position.

Bottom of oven must be kept **clean**. Change foil in bottom of oven and on top of Wood Box after each cooking and remove all excess grease from interior of oven. Drain hole must be open at all times. If drain becomes plugged, oven bottom can fill with grease and a fire hazard may occur!

MAINTENANCE

Procedures

1. Periodically check electrical plug and wire for any type of wear or damage.
2. Twice annually put two drops of lightweight oil on the hinge pins of the oven door to prevent binding.
3. Check casters for free movement.

TROUBLE SHOOTER'S GUIDE

Operation

PROBLEM	POSSIBLE CAUSE	SOLUTION
Uneven cooking	Improper meat loading	See loading instructions
Strong grease fume "charcoal" flavor	Excessively dirty oven	See cleaning instructions
Meat sticks to lower grill	Heavy "blanket" loading	Load with ample room for upward passage of heat
	Direct burner heat in center of grill	Place foil under meat on bottom grill
Smoke coming from top of door	Normal	
Product gets too done on the bottom grills, product on top grills is raw or underdone	Improper loading	Load lighter at the bottom for efficient heat and smoke circulation
Door Closed light doesn't come on when door is closed	Door Closed sensor in wrong place	Carefully align door sensor. Call Cookshack customer service at 1-800-423-0698 for instructions, or e-mail info@cookshack.com
Although smoker is set with the same time and temperature as always, product is now taking longer to cook	Malfunctioning heating element	Have electrician change element
Actual oven temperature reads 5 to 20° higher or lower than set temperature	This is normal! You do not need to monitor the temperature!	

TROUBLESHOOTER'S GUIDE

Cooking

PROBLEM	POSSIBLE CAUSE	SOLUTION
Poultry is too dark	Too much wood	Use less wood. (Poultry absorbs smoke easily so start with minimum amount suggested and gradually increase the quantity of wood with successive loads until desired smoke flavor is reached.)
Bitter skin on poultry	Too much wood	Use less wood
Fish too dark	Too much wood	Use less wood
No smoke taste	Not enough wood	Use more wood
Product too dry	Oven humidity too low	Increase cooking temperature and decrease cooking time. Use Cookshack Water Magazine to increase humidity. Purchase product with fat on.
Skin cracks on poultry	Oven humidity too low	Rub with vegetable oil, butter, or mayonnaise before smoking. Use a Cookshack Water Magazine to increase oven humidity.
Fish falls through grills	Overcooking	Reduce cooking time
	Grill spacing too large to support fish	Use Cookshack Seafood Grills or equivalent
Ribs fall off RibHooks	Ribs not securely fastened	Insert the longest end of the RibHook under the second bone of the thickest end of the slab
	Overcooking	Reduce cooking time
Poultry not getting done	Overloading	Review loading and capacity instructions in this manual
Load cooks unevenly	Improper loading	Follow smoker oven loading instructions in this manual; always load bottom shelves lighter. Do not use sheet pans in the smoker; they block even circulation of heat and smoke.
Brisket on bottom cooks too fast	Improper loading	Load bottom grill with fewer briskets. Load bottom grill with fat side of brisket down.

APPENDIX A

TWO YEAR LIMITED WARRANTY

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

PROCEDURES

1. Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.

2. The Limited Warranty extends to the original purchaser only.

3. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (See following page for Return Merchandise Policies).

4. The model number and serial number of the Cookshack Smoker Oven must accompany any request for service to the oven.

5. The Limited Warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

6. There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

7. Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or heating elements.

8. Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (580)765-3669.

APPENDIX B

RETURN MERCHANDISE POLICY

If you have merchandise that you believe is defective and requires repair or replacement please note the following procedures:

1. Call Cookshack, Inc. at (580)765-3669. Ask to speak to a Customer Service Representative. Have your Smoker Oven model number and serial number ready/

2. If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

3. You will be issued a return number. A Customer Service Representative will issue you a return number and/or mail you an instruction form (called a Return Merchandise Authorization) for returning the merchandise with the return number on it

4. All return merchandise must have a return number. Do not return merchandise without a return number.

5. Attach the return number to the merchandise.

6. If you were sent a Return Merchandise Authorization, attach it to the merchandise you are returning.

7. If you were issued an RETURN NUMBER by phone and not sent a Return Merchandise Authorization, attach a note to the merchandise with your name, address and RETURN NUMBER.

8. Print the RETURN NUMBER on the outside of the return packaging.

9. Ship the merchandise to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent at 2304 N. Ash Street, Ponca City, OK 74601.

10. You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise. Use the original container that the merchandise was shipped in or equivalent.

If you have merchandise that you believe needs to be repaired or replaced under warranty please note the following procedure.

1. Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.

2. If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.

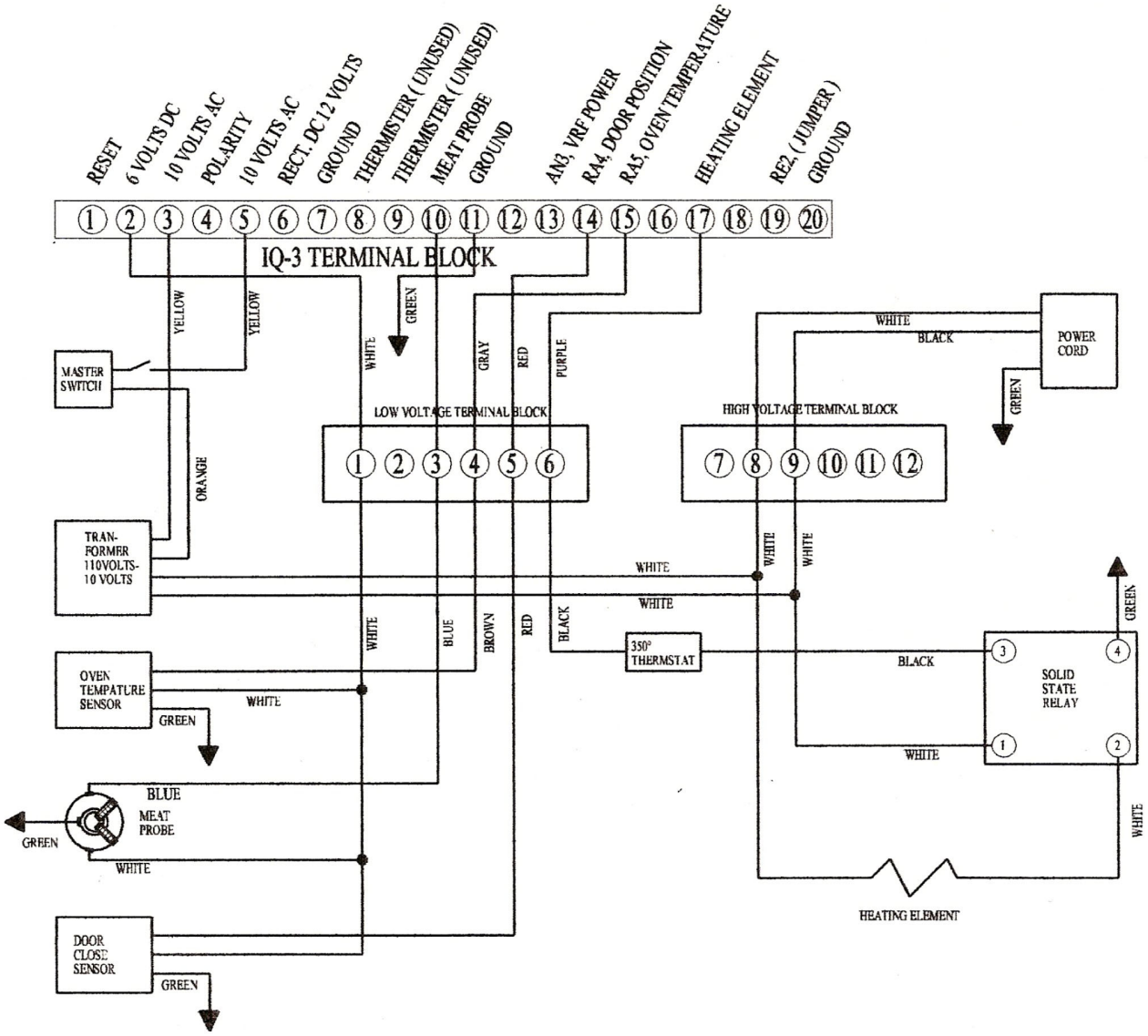
3. If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of the defective merchandise.

4. Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after your RETURN NUMBER is issued; if it is damaged due to abuse, misuse, misapplication or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RETURN NUMBER; is not in clean condition; is not complete; is damaged or lost in transit.

5. Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping.

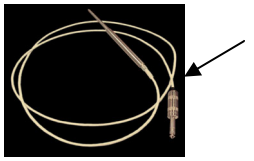
APPENDIX C

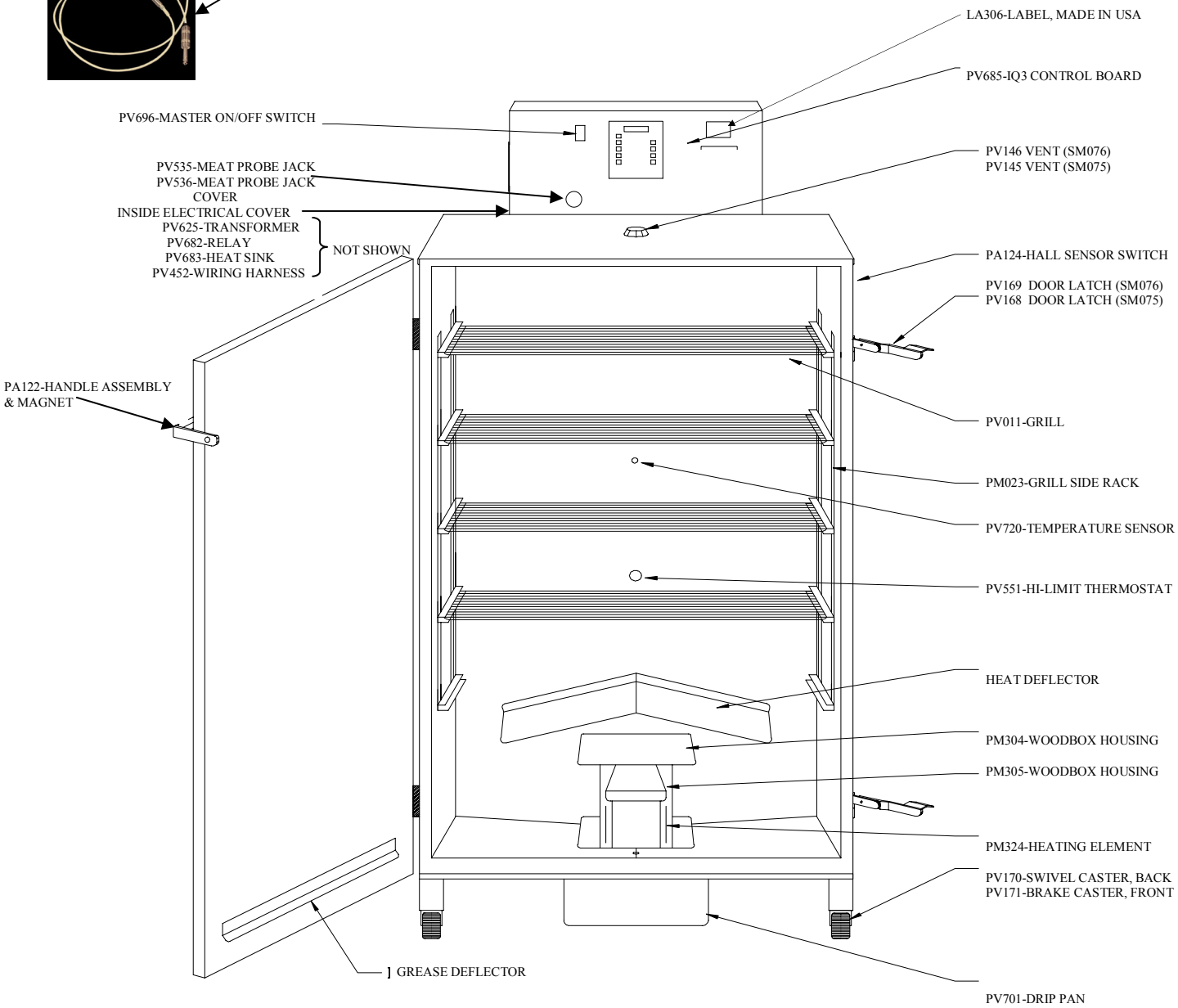
WIRING DIAGRAM



APPENDIX D

COOKSHACK SMARTSMOKER OVEN





APPENDIX E

NATIONAL SERVICE POLICY

Cookshack, Inc.'s National Service Policy is to build quality equipment with easy serviceability. Because of the ease in serviceability, Cookshack does not have National Service Companies to repair our equipment. This allows each restaurant to use the service company of their choice.

If your unit needs repairs, please contact your preferred local service company. If warranty work is deemed necessary, equipment owners should have their local service company contact Cookshack, Inc. at (580) 765-3669.for authorization to perform the repairs.